

KOSTA BROWNE

Nico Cueva
Winemaker
Kosta Browne

Nico Cueva brings an inquisitive nature, an obsession with quality, and a passion for making Pinot Noir to his role as Head Winemaker at Kosta Browne. Nico joined Kosta Browne in 2009 as a full-time winemaking intern, and was hired as Cellar Master and Production Manager in 2011. Today, as Head Winemaker, he leads the Kosta Browne team in the production of thought-provoking wines and carries on the creative and entrepreneurial spirit of the Kosta Browne founders.

Nico came to winemaking after teaching organic farming in South America, where he met a group of harvest workers at Bodega Carmelo Patti. His first winemaking role took him to Ampelos Cellars in the Santa Rita Hills, where he was mentored by Peter and Rebecca Work. Nico has also held cellar and vineyard roles at Moss Wood in Margaret River, Jaffurs Wine Cellars and Coastal Vineyard Care Associates in Santa Barbara County, and at Vilafonte Vineyards in South Africa, where he worked with winemaking legends Zelma Long, Phil Freese, and Martin Smith.



Proficient in Spanish, Nico holds a B.S. in Environmental Science & Geography from the University of California, Los Angeles. He lives in Guerneville and spends his personal time outdoors—catching waves, mountaineering, backcountry skiing, backpacking, and eating oysters.